YAKUMO
SAN WA
EDUKE
SITAI

Clack...
Clack...
CLACK
ガチャ
Rustle
Rustle
Clack
Clack
WHAT IS THAT SOUND

REMINDING YOURSELF ABOUT THE END OF SUMMER.... WITH AN ALL-OUT ATTACK!!!

八雲さんは餌づけがしたい。

YAKUMO-SAN WA EDUKE WO SITAI

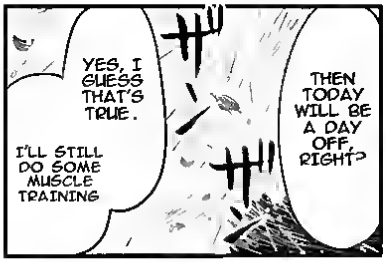
MEAL 30
EXCITING HURRICANE MEAL

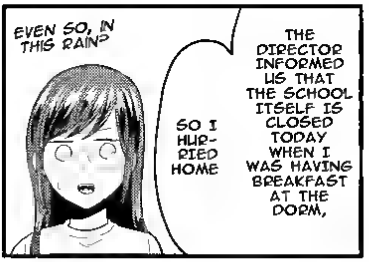
里見U

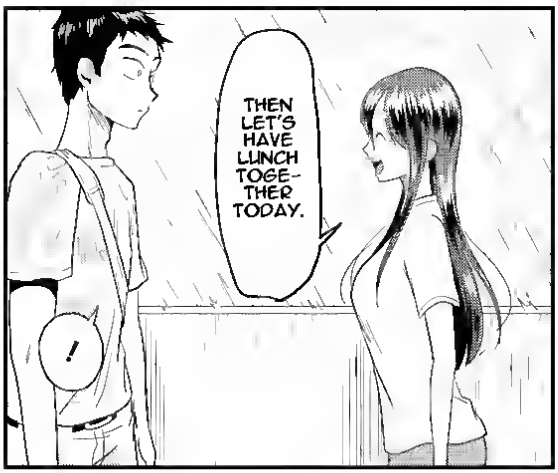
Whooosh...
WHAT A HURRICANE
IT'S SO INTENSE...
Thunder
LWO-OOH!...
Splash Splash
YAMATO-KUN!?
EVE-NIN'
Splash
ARA.

ゴゥ
WELL, I DIDN'T GET A NOTICE LAST NIGHT, SO I JUST WENT THERE ANYWAY.
OH MY, WERE YOU GOING TO SCHOOL?!
YOU'RE SOAKED TO THE BONES.
ゴゥ
ゴゥ

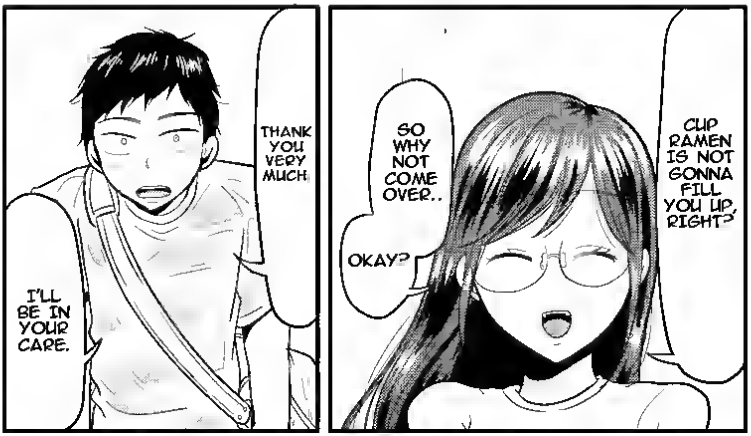
(SFX THUNDER)


YES, I GUESS THAT'S TRUE.
I'LL STILL DO SOME MUSCLE TRAINING
THEN TODAY WILL BE A DAY OFF, RIGHT?

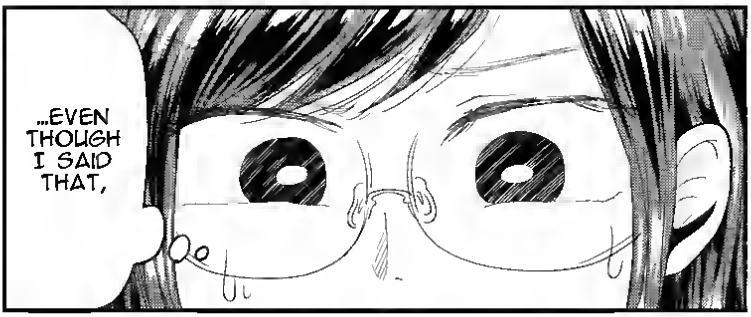

EVEN SO, IN THIS RAIN?
SO I HURRIED HOME
THE DIRECTOR INFORMED US THAT THE SCHOOL ITSELF IS CLOSED TODAY WHEN I WAS HAVING BREAKFAST AT THE DORM.


THEN LET'S HAVE LUNCH TOGETHER TODAY.
!

OH, THAT'S RIGHT.


I'LL BE IN YOUR CARE.
THANK YOU VERY MUCH.
OKAY?
SO WHY NOT COME OVER..
CUP RAMEN IS NOT GONNA FILL YOU UP, RIGHT?

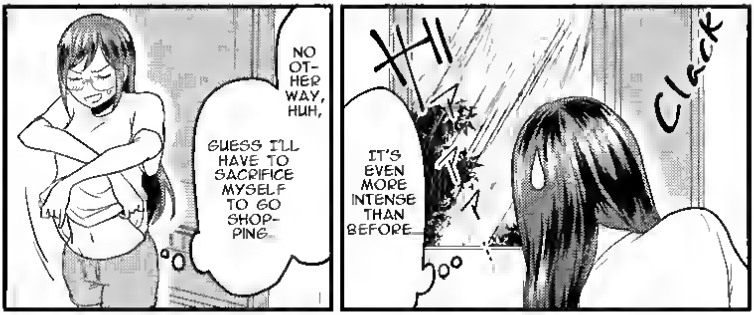
Whooosh...
OKAY.
THEN COME OVER AT AROUND NOON.

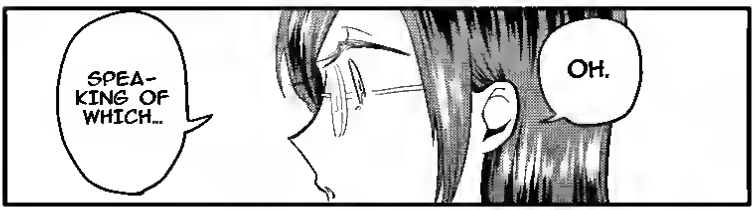

...EVEN THOUGH I SAID THAT,

Shock!!
IS COMP-LETELY EMPTY!
MY FRIDGE
牛乳

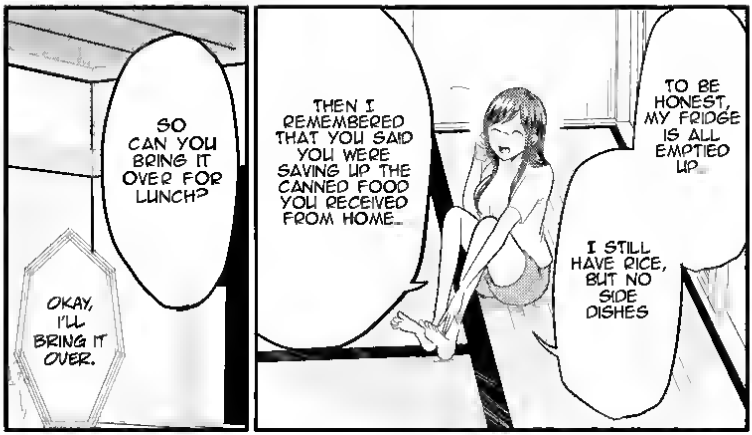
RICE IS NOT A PROBLEM, SINCE I ALWAYS HAVE A RESERVE
BUT FOR SIDE DISHES

Illustration of Yamato-kun's increasing appetite in preparation for the next tournament
HE ALREADY ATE TODAY'S PORTION...
...AS DINNER FOR YESTERDAY.
AWAWA


NO OTHER WAY, HUH,
GUESS I'LL HAVE TO SACRIFICE MYSELF TO GO SHOPPING
IT'S EVEN MORE INTENSE THAN BEFORE
Clack
(POURING)


SPEAKING OF WHICH...
OH.

YES, I STILL HAVE ALL OF IT.
CANNED FOOD?


SO CAN YOU BRING IT OVER FOR LUNCH?
OKAY, I'LL BRING IT OVER.
THEN I REMEMBERED THAT YOU SAID YOU WERE SAVING UP THE CANNED FOOD YOU RECEIVED FROM HOME.
TO BE HONEST, MY FRIDGE IS ALL EMPTIED UP.
I STILL HAVE RICE, BUT NO SIDE DISHES

3 hours later

RUSTLE
AH,
HERE
ARA~
THE HURRICANE IS NOT LETTING UP AT ALL.
YEAH.
Roll
ガラ
Roll
ガラ
SOME CANNED FOOD.
WAH, THANK YOU!
CAN YOU WAIT FOR A BIT? THIS IS GONNA TAKE SOME TIME TO PREPARE.
YEAH, YEAH, THAT'LL DO.
EH.
HMM
HMM
HMM

EATING CANNED FOOD LIKE THIS IS PRETTY DULL.
I'M JUST GONNA TRY ARRANGING IT UP A BIT.
ARE YOU GOING TO MAKE THESE INTO SOMETHING ELSE?
Rustle
YEAH.
IF I TAKE THE CANNED FOOD I GOT FROM YAMATO-KUN...
AND ADD SOME OF THE STUFF I STILL HAVE LEFT IN THE HOUSE, THEN...

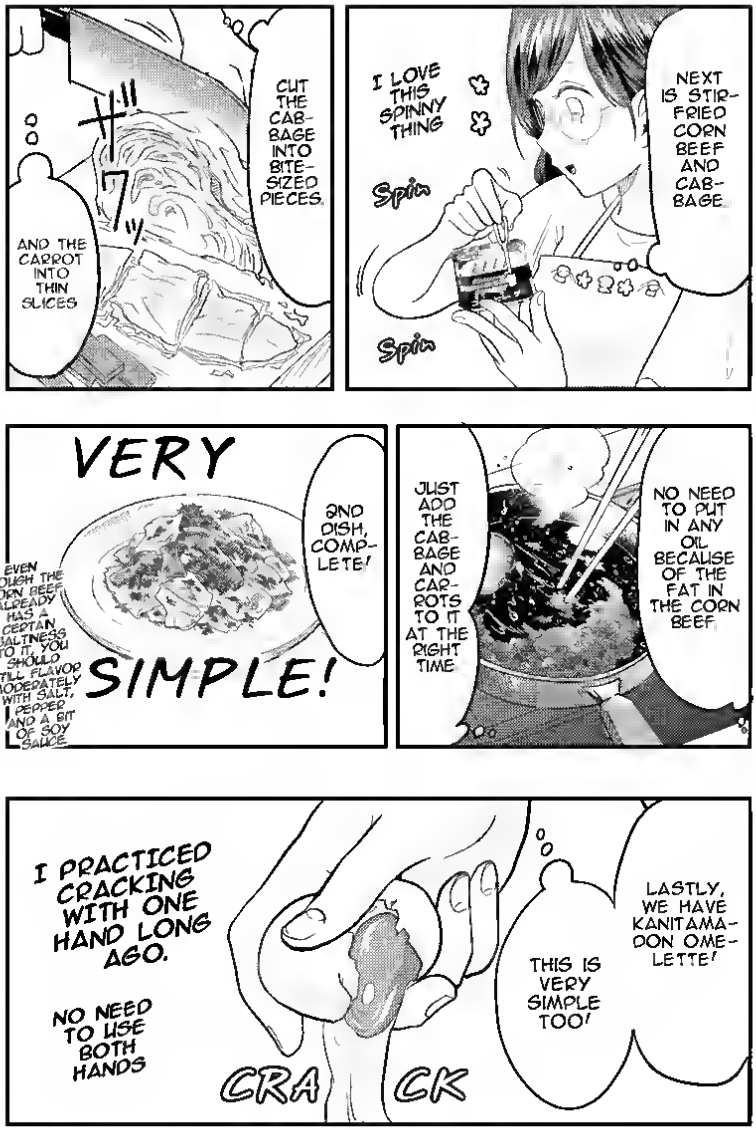
2 CANS OF MACKEREL, 2 CANS OF CORN BEEF AND A CAN OF CRAB.
LET'S SEE, 2 ONIONS, JUST OVER HALF A CABBAGE, HALF A CARROT, 3 EGGS AND A BAG OF FROZEN VEGGIE MIX.
KANIZUKUSHI
ミックスベジタブル

Crunch
I'LL HAVE TO GET THE PREPARATION GOING I HAVE SOMEONE WAITING FOR ME!
FIRST, ONIONS AND MACKEREL STIR-FRY.

YA-KUMO-SAN,
CAN I HELP WITH ANY-THING?

I'LL BE DONE IN A JIFFY, DON'T WORRY.
JUST SIT DOWN AND WAIT, OKAY?
OKAY.

NO MATTER HOW MANY TIMES I'VE CUT THEM, I STILL CAN'T GET USED TO IT.
UGH, I'M CRYING
Tap
Tap
Tap
CUT UP THE ONIONS INTO LARGE-ISH CHUNKS.
COAT THE PAN IN OIL AND STIR-FRY UNTIL THEY'RE SOFT.
Sizzle
Sizzle
THEN ADD SOY SAUCE AND MAYO.
WHEN THE FLAVORS HAVE GOTTEN TO KNOW EACH OTHER.
POUR THE ENTIRE CAN OF MACKEREL IN'
STIR LIGHTLY UNTIL ALL OF THE JUICE HAS VAPORIZED,
AND YOU'RE DONE!
SIMPLE!
BAM!

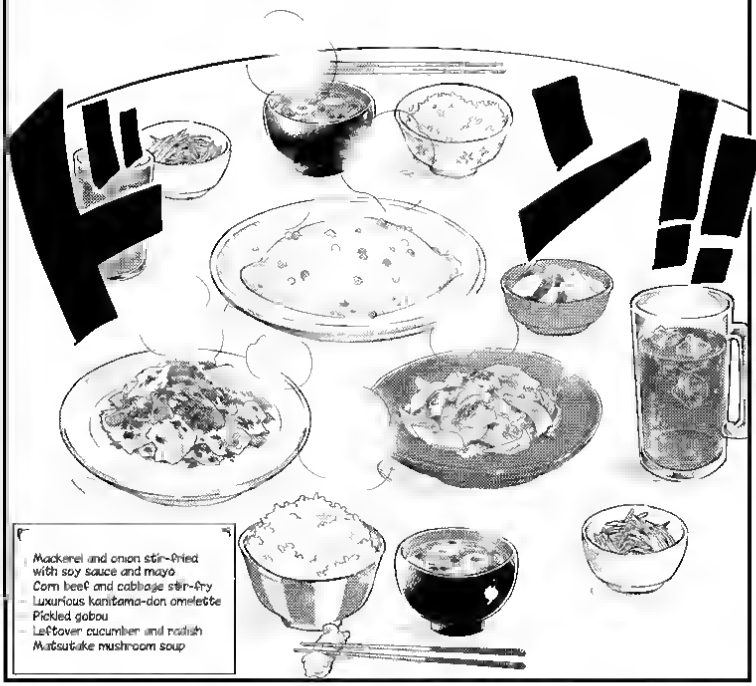

CUT THE CABBAGE INTO BITE-SIZED PIECES
AND THE CARROT INTO THIN SLICES
I LOVE THIS SPINNY THING
Spin
Spin
NEXT IS STIR-FRIED CORN BEEF AND CABBAGE
VERY
SIMPLE!
EVEN THOUGH THE CORN BEEF ALREADY HAS A CERTAIN SALTINESS TO IT, YOU SHOULD STILL FLAVOR MODERATELY WITH SALT, PEPPER AND A BIT OF SOY SAUCE
2ND DISH, COMPLETE!
JUST ADD THE CABBAGE AND CARROTS TO IT AT THE RIGHT TIME
NO NEED TO PUT IN ANY OIL BECAUSE OF THE FAT IN THE CORN BEEF
I PRACTICED CRACKING WITH ONE HAND LONG AGO.
NO NEED TO USE BOTH HANDS
CRA CK
THIS IS VERY SIMPLE TOO!
LASTLY, WE HAVE KANITAMA-DON OME-LETTE!

Sizzle
Sizzle
FRY ON LOW HEAT OVER A THIN LAYER OF OIL.
Stir
Stir
Stir
ADD THE MIXED VEGGIES AND THE CANNED CRAB TO THE EGGS
So-simple
it will surprise you!
EXTRA-VAGANT IN ITS OWN WAY!!
KANITAMA-DON OMELETTE, COMPLETE!
ALL THAT'S LEFT IS TO PREPARE THE ROOT VEGGIES I HAVE ON HAND AND THE INSTANT SOUP...
Phew
ALRIGHT! WITH THAT, WE'RE DONE!

I'M ALWAYS THE ONE WHO'S WAITING FOR HIM...
FUFU..

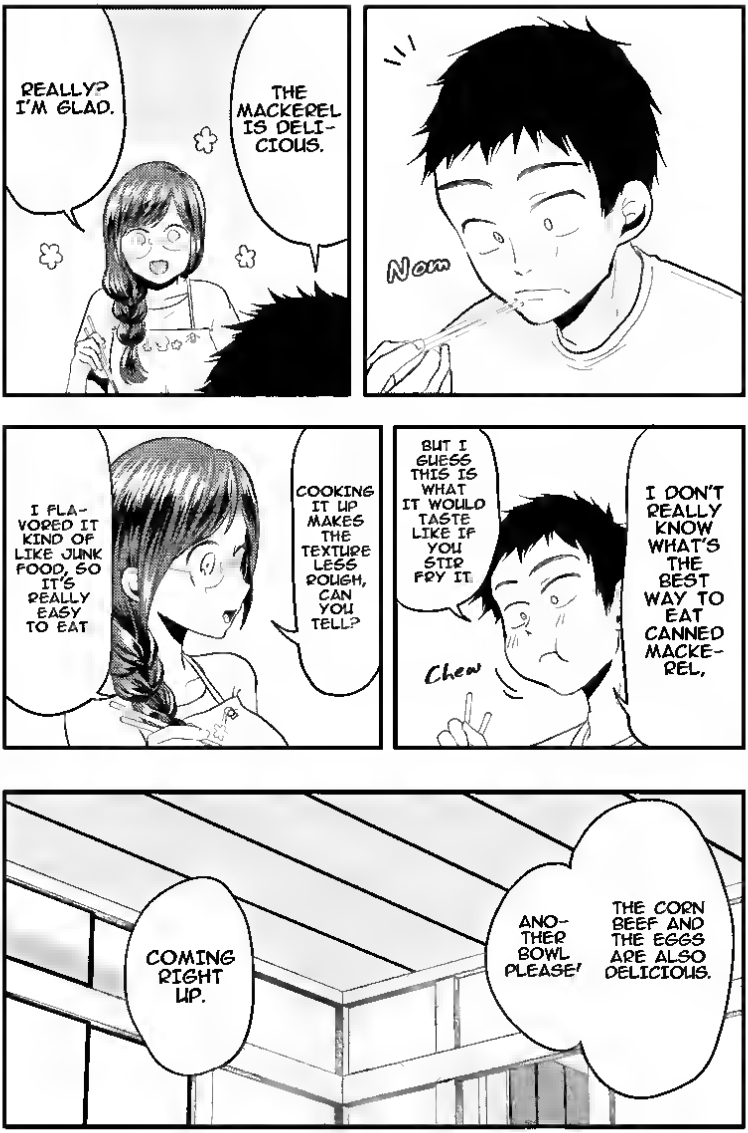
IS SOMEWHAT NOSTALGIC.
BUT THE FEELING OF HAVING SOMEONE WITH AN EMPTY STOMACH EAGERLY WAITING FOR YOU TO MAKE A MEAL

OOH..
AND WE'RE DONE!

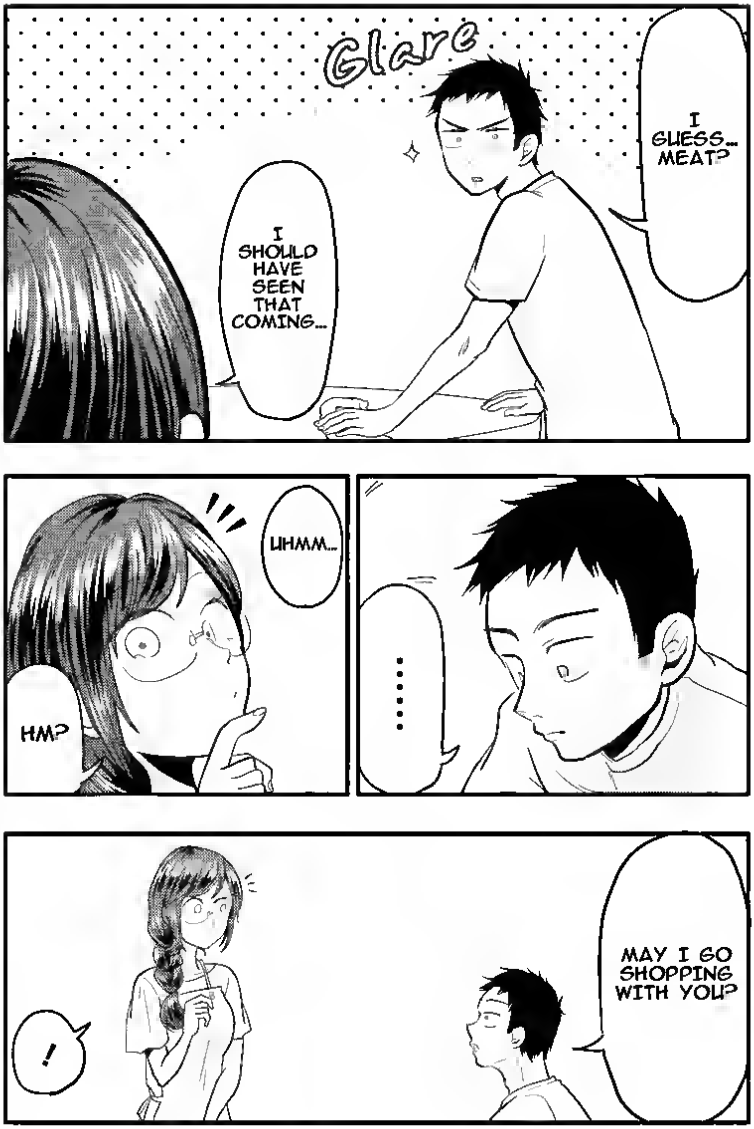

ドン!!
Mackerel and onion stir-fried with soy sauce and mayo
Corn beef and cabbage stir-fry
Luxurious kanitama-don omelette
Pickled gobou
Leftover cucumber and radish
Matsutake mushroom soup

ITA-
DAKI-
MASU.

AMAZING... WE HAVE JUST AS MANY DISHES AS AL-WAYS.
WE HAVE NOTHING BUT SALTY DISHES TODAY, SO HAVE THEM WITH RICE, OKAY?


REALLY? I'M GLAD.
THE MACKEREL IS DELI-CIOUS.
Now
I FLA-VORED IT KIND OF LIKE JUNK FOOD, SO IT'S REALLY EASY TO EAT
COOKING IT UP MAKES THE TEXTURE LESS ROUGH, CAN YOU TELL?
BUT I GUESS THIS IS WHAT IT WOULD TASTE LIKE IF YOU STIR FRY IT.
Chew
I DON'T REALLY KNOW WHAT'S THE BEST WAY TO EAT CANNED MACKE-REL.
COMING RIGHT UP.
ANO-THER BOWL PLEASE!
THE CORN BEEF AND THE EGGS ARE ALSO DELICIOUS.

THANK YOU FOR THE MEAL
Fwoo
LOOKS LIKE THE HURRI-CANE HAS PASSED.
AH.
Pull
THAT'S RIGHT_
Hmmm...
DO YOU HAVE ANY-THING YOU WANT?
I SUP-POSE I CAN GO SHOP-PING FOR DINNER NOW,


Glare
I GUESS... MEAT?
I SHOULD HAVE SEEN THAT COMING...
UHMM...
HM?
.....
MAY I GO SHOPPING WITH YOU?
!

THE SKY CLEARED UP, ALONG WITH THE HEARTS.

NEXT CHAPTER WILL BE OUT OCT 20

YAKUMO-SAN WA EDZUKE GA SHITAI
BY SATOMI U

TRANSLATOR: WINSTONITE
TYPESET: BOCHULAZ
EDITOR: SINGEROFW

NOTES:

KANITAMA BASICALLY MEANS KANI (CRAB) + TAMA (EGG).

GOBOU (GOBO), COMMONLY CALLED GREATER BURDOCK, IS WIDELY EATEN IN ASIAN REGION. IT WAS USED IN EUROPE DURING THE MIDDLE AGES AS A VEGETABLE, BUT NOW IT IS RARELY USED EXCEPT IN ITALY, BRAZIL AND PORTUGAL, WHERE IT IS KNOWN AS BARDANA OR "GARDUNA". PLANTS ARE CULTIVATED FOR THEIR SLENDER ROOTS, WHICH CAN GROW ABOUT 1 METER LONG AND 2 CM ACROSS. THE ROOT WAS TRADITIONALLY USED IN BRITAIN AS A FLAVOURING IN THE HERBAL DRINK DANDELION AND BURDOCK, WHICH IS STILL COMMERCIALLY PRODUCED.

(SOURCE: WIKIPEDIA)